Patent claims

- 1. A liquid-smoke-impregnated, tubular, single-layer or multilayered food casing which is based on polyamide and/or copolyamide, or has an inner layer based on polyamide and/or copolyamide, the casing exhibiting a water vapor permeability of less than 30 g/m² d, and the inside of the casing has a surface tension of greater than 28 dyn/cm² and the casing is impregnated on the inside with liquid smoke, but not with an additional browning agent.
- The food casing as claimed in claim 1, wherein the surface tension of the inside is 35 to 45 dyn/cm²,
 preferably about 40 dyn/cm².
- 3. The food casing as claimed in claim 1 or 2, wherein the casing or the polyamide inner layer of the casing has a swelling value of at least 5 %, preferably 8 to 100 %, particularly preferably 10 to 75 %, in each case at 23°C.
- 4. The food casing as claimed in one or more of claims 1 to 3, wherein its water vapor permeability is 3 to $25 \text{ g/m}^2 \text{ d}$.
 - 5. The food casing as claimed in one or more of claims 1 to 4, wherein it is seamless.
- 30 6. The food casing as claimed in one or more of claims 1 to 5, wherein it is biaxially oriented and heat set or blown.
- 7. The food casing as claimed in claim 6, wherein it is biaxially oriented and has a residual shrinkage of

less than 20 % in the longitudinal and transverse directions.

- 8. The food casing as claimed in one or more of claims 1 to 7, wherein it is corona-treated on the inside.
- 9. The food casing as claimed in one or more of claims 1 to 8, wherein the thickness of the single-layered casing is 20 to 130 μm .
- 10. The food casing as claimed in one or more of claims 1 to 8, wherein the thickness of the polyamide inner layer of the multilayered casing is 15 to 70 μm .
- 11. The use of the food casing as claimed in one or more of claims 1 to 10 as artificial sausage casing, in particular for scalded-emulsion sausage, cooked-meat sausage, or raw sausage.